# SUNDAY MENUS

### STARTERS

### **FANTASIA MARE E MONTI**

Hand picked crab and beechwood cold smoked salmon and fennel, green apple and brown crab meat mayonnaise.

# MINESTRONE (V)

Seasonal vegetable minestrone soup with parmesan croutons.

# PASTA SFOGLIA CON OLIVE ZUCCA (V)

Green tomato puff pastry galette with a nocellara olive and pumpkin seed pesto finished with a rosary ash goats milk cheese mousse.

# MOUSSE DI MORTADELLA AL PISTACCHIO

Mortadella di Bologna smear on sourdough toast with spiced pistachio and cherry crumble with balsamic reduction.

# POLPETTINE FRITTE DI POLLO E MOZZARELLA

Fried chicken meatballs stuffed with buffalo mozzarella and pesto served on a rich tomato and red pepper sauce.

## MAINS

### ARROSTO DI MANZO

Slow roasted sirloin of beef, Yorkshire pudding, roast potatoes and smoked onion gravy.

### AGNELLO BRASATO

Braised lamb shank with a rich tomato and vegetable broth, Yorkshire pudding and crushed Jersey Royals.

ABOVE DISHES ARE SERVED WITH HERB ROASTED POTATOES AND MARKET FRESH VEGETABLES

# MEZZALUNA FRITTI CON GIROLLES E NOCCIOLE (V)

Deep fried half moon pasta filled with Girolles and hazelnuts and served with crisp frisée lettuce and oregano oil.

### FILETTO DI ROMBO CON PORCINI E PATATE

Pan roasted brill fillet topped with brown shrimp and porcini mushrooms with crispy fried heritage potatoes.

# PIZZA CON POLLO AFFUMICATO

Pizza of smoked chicken, rocket, pickled walnuts and pear, drizzled with a white truffle fromage frais.

# DESSERT

# PAVLOVA AL CIOCCOLATO FONDENTE E CARAMELLO SALATO

Soft and crisp meringue with dark chocolate mascarpone, warm salted caramel drizzle and chocolate sauce.

(V) – DENOTES DISHES SUITABLE FOR VEGETARIANS. SOME OF OUR DISHES MAY CONTAIN NUTS. FISH MAY CONTAIN SMALL BONES. PLEASE SPEAK TO A MEMBER OF STAFF BEFORE PLACING YOUR ORDER IF YOU HAVE ANY ALLERGIES, INTOLERANCES OR DIETARY REQUIREMENTS.

\*ALL PRICES ARE INCLUSIVE OF VAT. A 10% SERVICE CHARGE WILL BE ADDED TO ALL BILLS. PAYMENT BY CHEQUE IS NOT ACCEPTED. \*\*MINIMUM OF 2 PEOPLE PER OFFER. A SELECTED BOTTLE OF WINE APPLIES, PLEASE ASK YOUR SERVER FOR DETAILS. THE WINE OFFER OF £9.95 CAN BE EXTENDED THROUGHOUT THE DURATION OF YOUR MEAL WHILST SEATED AT YOUR TABLE.